

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-22 (canceled):

Claim 23 (currently amended): A candy ~~having~~ comprising a starch matrix comprising: a microcrystalline-crosslinked network including a) a first starch comprising a modified starch having a degree of polymerization DPn of more than 1000 and having a low retrogradation tendency, wherein the candy has a texture that is comparable to textures of products based on gelatin and wherein the candy is produced by extrusion molding, ~~wherein the modified starch is selected from the group consisting of acetylated starches, hydroxypropylated starches, hydroxyethylated starches, phosphorylated starches, acetylated distarch phosphates, hydroxypropylated distarch phosphates, hydroxyethylated distarch phosphates, phosphorylated distarch phosphates, acetylated distarch adipates, hydroxypropylated distarch adipates, hydroxyethylated distarch adipates, phosphorylated distarch adipates and combinations thereof;~~ and b) a second starch having an amylose content of more than 30% and a DPn of less than 300, ~~the second starch being capable of forming a microcrystalline crosslinked network with the first starch.~~

Claims 24-31 (canceled):

Claim 32 (new): The candy of Claim 23, wherein the modified starch is selected from the group consisting of acetylated starches, hydroxypropylated starches, hydroxyethylated starches, phosphorylated starches, acetylated distarch phosphates, hydroxypropylated distarch phosphates, hydroxyethylated distarch phosphates, phosphorylated distarch phosphates, acetylated distarch adipates, hydroxypropylated distarch adipates, hydroxyethylated distarch adipates, phosphorylated distarch adipates and combinations thereof.

Claim 33 (new): The candy of Claim 23 further comprising a second starch having an amylose content of more than 30% and a degree of polymerization DP_n of less than 300, the second starch being capable of forming a microcrystalline-crosslinked network with the first starch.

Claim 34 (new): The candy of Claim 23, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 10% at an elongation of 50%.

Claim 35 (new): The candy of Claim 23, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 30% at an elongation of 50%.

Claim 36 (new): The candy of Claim 23, wherein the candy has an elongation at break of more than 50% in a relative humidity interval of more than 30%.

Claim 37 (new): The candy of Claim 23, wherein the candy has an elongation at break of more than 150% in a relative humidity interval of more than 60%.

Claim 38 (new): The candy of Claim 23, wherein the candy comprises 0-50% of a plasticizer and 1-90% of sugar and sugar types, the percentages being based on the dry weights.

Claim 39 (new): The candy of Claim 23, wherein the candy comprises 3-30% of a plasticizer and 20-75% of sugar and sugar types, the percentages being based on the dry weights.

Claim 40 (new): The candy of Claim 23, wherein the candy comprises at least one retrogradation-inhibiting material selected from the group consisting of sugar types, oligosaccharides, mixtures of oligosaccharides, polydextrose, maltodextrins, dextrins, pyrodextrins, glycogen, lactose and combinations thereof.

Claim 41 (new): A candy comprising a starch matrix comprising a microcrystalline-crosslinked network including a first starch comprising a starch having a degree of polymerization DP_n of more than 1000 and an amylose content of less than 20% and having a low retrogradation tendency, wherein the candy has a texture that is comparable to textures of products based on gelatin and wherein the candy is produced by extrusion molding.

Claim 42 (new): The candy of Claim 41 further comprising a second starch having an amylose content of more than 30% and a degree of polymerization DP_n of less than 300, the second starch being capable of forming a microcrystalline-crosslinked network with the first starch.

Claim 43 (new): The candy of Claim 41, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 10% at an elongation of 50%.

Claim 44 (new): The candy of Claim 41, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 30% at an elongation of 50%.

Claim 45 (new): The candy of Claim 41, wherein the candy has an elongation at break of more than 50% in a relative humidity interval of more than 30%.

Claim 46 (new): The candy of Claim 41, wherein the candy has an elongation at break of more than 150% in a relative humidity interval of more than 60%.

Claim 47 (new): The candy of Claim 41, wherein the candy comprises 0-50% of a plasticizer and 1-90% of sugar and sugar types, the percentages being based on the dry weights.

Claim 48 (new): The candy of Claim 41, wherein the candy comprises 3-30% of a plasticizer and 20-75% of sugar and sugar types, the percentages being based on the dry weights.

Claim 49 (new): The candy of Claim 41, wherein the candy comprises at least one retrogradation-inhibiting material selected from the group consisting of sugar types, oligosaccharides, mixtures of oligosaccharides, polydextrose, maltodextrins, dextrins, pyrodextrins, glycogen, lactose and combinations thereof.